

IN THE CLAIMS:

1. (Currently Amended) A process of producing a food product by heat-treating a food material containing reducing sugars, glucose and fructose, comprising the step of blanching the ~~food material~~ food material, wherein the blanching step comprises subjecting the food material to an active blanching medium under blanching conditions in a blanching section to produce spent blanching medium, withdrawing the reducing sugars glucose and fructose from the spent blanching medium to produce an active blanching medium using a sugar-withdrawing means comprising one or more micro-organisms capable of converting glucose and/or fructose, wherein the micro-organisms are selected from the bacterial genera *Lactobacillus*, *Baetillus*, *Streptococcus*, *Oenococcus*, *Leuconostoc* and *Zymomonas*, yeast genera *Saccharomyces* and *Candida*, and fungal *Aspergillus* and *Rhizopus*, and reusing the active blanching medium.

2. (Original) The process according to claim 1, wherein the reducing sugars are withdrawn from the spent blanching medium in a desugaring section which is separated from the blanching section, to which desugaring section a stream of spent blanching medium is conducted, and wherein a stream of active blanching medium is recycled to the blanching section.

3. (Cancelled)

4. (Cancelled)

5. (Cancelled)

6. (Currently amended) ~~The~~ the process according to claim 5, wherein the micro-organisms are selected from the species ~~*Baeillus coagulans*~~, *Lactobacillus gasseri*, *Lactobacillus manihotivorans*, *Lactobacillus plantarum*, *Streptococcus thermophilus* and *Zymomonas mobilis*.

7. (Cancelled)

8. (Cancelled)

9. (Cancelled)

10. (Cancelled)

11. (Cancelled)
12. (Currently amended) The process according ~~to any one of the preceding claims~~ claim 1, wherein the reducing sugar content of the food material after blanching is less than 0.25 wt. %, ~~preferably less than 0.1 wt. %, more preferably less than 0.05 wt. % of the blanched food material.~~
13. (Currently amended) A process of producing a food product by heat-treating a food material containing the reducing sugars glucose and fructose, comprising the step of blanching the food material, wherein the blanching step comprises subjecting the food product to an active blanching medium under blanching conditions in a blanching section to produce spent blanching medium, withdrawing the reducing sugars glucose and fructose and/or asparagines from the spent blanching medium to produce active blanching medium using a desugaring sugar and/or asparagine withdrawing means comprising one or more micro-organisms capable of converting glucose and/or fructose, wherein the micro-organisms are selected from the bacterial genera *Lactobacillus*, *Bacillus*, *Streptococcus*, *Oenococcus*, *Leuconostoc* and *Zymomonas*, yeast genera *Saccharomyces* and *Candida*, and fungal *Aspergillus* and *Rhizopus*, and reusing the active blanching medium.
14. (Cancelled)
15. (Cancelled)
16. (Previously presented) The process according to claim 13, wherein the food product is a potato product.
17. (Original) A fried, baked, roasted or grilled potato product having an acrylamide content lower than 150µg per kg potato product.
18. (Cancelled)
19. (Currently amended) A blanched potato product comprising at least 3 g potassium and at least 3.5 g citric acid per kg product, and a reducing sugar content of less than 0.25 wt. %.

20. (Currently amended) The blanched potato product according to claim 19, further comprising a reducing sugar content less than ~~preferably less than 0.1 wt. %, more preferably less than 0.05 wt. % of the product.~~
21. (Previously presented) The blanched potato product according to claim 19, further comprising at least 100 mg of an acid pyrophosphate per kg product.
22. (Cancelled)
23. (Cancelled)
24. (Cancelled)
25. (Cancelled)
26. (Cancelled)
27. (Previously presented) The process according to claim 1, wherein the food product is a potato product.
28. (Previously presented) The blanched potato product according to claim 20, further comprising at least 100 mg of an acid pyrophosphate per kg product.
29. (New) The process according to claim 13, wherein the food product is a potato product.